







3 in 1 Hand Blender

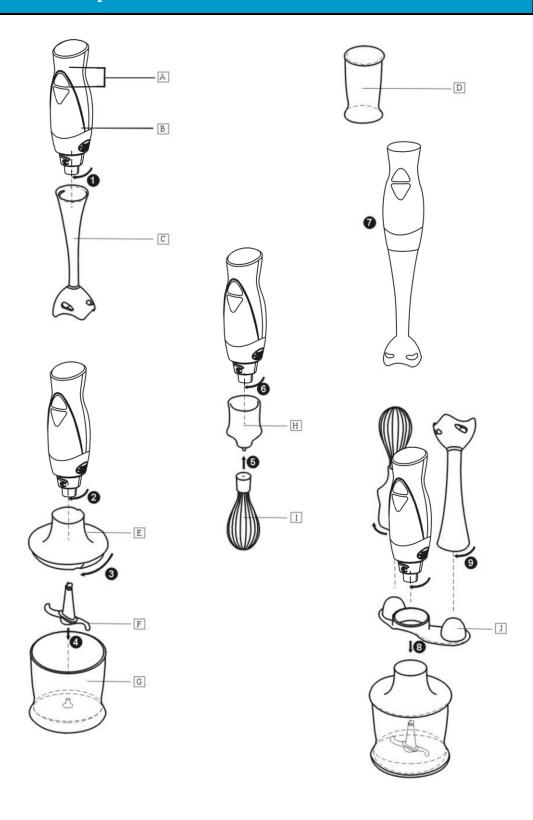
Model: SY-BM5

User Manual

# Welcome

Thank you for purchasing the 3 in 1 Hand Blender SY-BM5. In order to fully benefit from this product, please read these instructions carefully. Store the user manual in a safe place for future reference.

# **Location Description**



# Hand blenderChopperWhiskA Speed buttonsE Chopper coverH Whisk collarB Power handleF Chopper bladeI Wire WhiskC Blender shaftG BowlJ Tool tidy

# **Safety**

D Beaker

#### General

- Take special care when preparing food for babies, the elderly and infirm. Always ensure that the hand blender shaft is thoroughly sterilized. Use a sterilizing solution in accordance with the sterilizing solution manufacturers' instruction.
- Never touch the blades while the machine is plugged in.
- Keep fingers, hair, clothing, and utensils away from moving parts.
- Unplug after use and before changing attachments.
- Never blend hot oil or fat.
- Don't let children or infirm people use the hand blender without supervision.
- Never use a damaged hand blender. Get it checked or repaired in your local place.
- Never put the power handle in water or let the cord or plug get wet, you could get an electric shock.
- Never let the cord touch hot surfaces, hang over sharp edges or near children.
- Never use an unauthorized attachment.
- Young children should be supervised to ensure that they do not play with this appliance.
- This appliance is not intended for use by persons (including children) with reduced physical sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Do not operate any appliance with damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Contact Sytech Customer Service.

#### **Chopper attachment**

- Don't touch the sharp blades.
- Remove the chopper blade before emptying the bowl.
- Never remove the cover until the blade has completely stopped turning.

## **Precaution**

- When using heavy mixtures, don't use your hand blender for longer than 50 seconds in any four minutes period, this will overheat the appliance.
- Only use your hand blender for its intended domestic use.

#### Before plugging in

• Make sure your electricity supply is the same as the one shown on the power handle.

## **Using the SY-BM5**

#### Before using for the first time

- Remove all the packaging and throw away the blade covers.
- Wash the parts thoroughly (see cleaning).

#### **Beaker blending**

- Wash the beaker before using
- Don't fill the beaker above 700ml (24fl oz)

#### Saucepan blending

- Take the pan off the heat and let it cool slightly. If you insert the hot food into the blender directly your hand blender could overheat.
- Fit the power handle inside the blender shaft, turn and lock (1)
- Plug in.
- To avoid splashing, place the blade in the food before switching on.
- Hold the beaker firmly, and then press the desired speed button (use speed 1 for slower blending and to reduce splashing).
- Don't let liquid get in between the power handle and blender shaft.
- Move the blade through the food using a stabbing action.
- If your blender gets blocked, unplug before cleaning.
- After use, unplug and dismantle.

#### To use the chopper (If supplied)

- You can chop meat, cheese, vegetables, herbs, bread, biscuits and nuts.
- Do not chop food which is hard for example coffee beans, ice cubes, spices or chocolate; the blades will wear out.
- Remove any bones and cut the food into 1-2cm (1/2-1) cubes in order for it to blend easily.
- Fit the chopper blade over the pin in the bowl (4)
- Insert the desired food into the bowl
- Fit the chopper cover, turn and lock (3)
- Fit the power handle, turn and lock (2)
- Plug in.
- Hold the bowl firmly and then press speed 2
- After using, unplug, dismantle and store in a safe place.

#### **Processing guide**

Food	Maximum	Approx. time
	Amount	(in seconds)
Meat	300g(10.5 oz)	10-30
Herbs	20g(0.75 oz)	20
Nuts	200g(7 oz)	30
Cheese	150g(5 oz)	30
Bread	1 slice	20
Hardboiled eggs	2	5
Onions	100g(3.5 oz)	10

## To use the whisk (if supplied)

- You can whip light ingredients such as egg whites; cream; instant desserts; and eggs and sugar for whisked sponges.
- Don't whisk heavier mixtures such as margarine and sugar, you will damage the whisk.
- Push the wire whisk into the whisk collar (5)
- Fit the power handle inside the whisk collar, turn and lock (6)
- Place your food in a bowl.
- \* Don't whisk more than 4 egg whites or 400ml (0.75pt) cream.
- Plug in.
- To avoid splashing, start on speed 1 and move the whisk clockwise.
- \* Don't let liquid get above the whisk wires.
- After use, unplug and dismantle.

## **Storage**

- Fit the tool tidy onto the chopper cover (line up the tab first) (8)
- Fit the power handle on top and turn. On each side store the attachments. Simply insert them in the space provided, and then turn to secure the attachments. (9)

## **Cleaning**

- Always switch off and unplug the appliance before cleaning.
- Do not touch the sharp blades.
- To remove the detachable accessories after use, make sure the unit is unplugged first. Remove
  the detachable pieces and wash them immediately as some foods may be hard to remove if
  kept for long.
- Take special care when preparing food for babies, the elderly and infirm. Always ensure that the hand blender shaft is thoroughly sterilized. Use a sterilizing solution in accordance with the sterilizing solution manufacturer's instructions.
- Some foods, e.g. carrot, may tarnish the plastic. Rubbing the plastic with a cloth dipped in vegetable oil helps remove the stains.

# **Technical Specifications**

Blending Cup Capacity: 0.7L Small cup Capacity: 0.5L

Power: 250W

Power Source: 220 - 240V - 50HZ

## **Environmental Disposal**



You can help protect the environment!

Please remember to respect the local regulations: hand-in the

Non-working electrical equipments to an appropriate waste disposal centre











